

SATURDAY NIGHT SELECTIONS

- ☐ **2016 José Antonio Garcia Unculin Bierzo** \$20
Mencia
An earthy, complex Spanish red with notes of blueberries and black raspberries (nice & juicy) plus black pepper, licorice, roasting beef, violets and lavender. 13.5% alcohol by volume
- ☐ **2015 La Bastide Blanche Bandol** \$28
Mourvèdre, with a bit of Cinsault/Grenache
Intense black-fruit aromas and a rich spicy herby flavors along with deep earthy notes.
- ☐ **2016 Lingua Franca Anvi Pinot Noir** \$30
AVNI Pinot Noir reflects its Eola-Amity Hills fruit, born of volcanic soils on hillside vineyards and sourced primarily from neighbors in Hopewell. The wine is medium intense, complex with floral, mineral and red cherry, black plum fruit tones and a long round finish. 13.5% alcohol by volume
- ☐ **2015 Stags' Leap Petit Sirah** \$39
Out of a 1920s era field blend block has risen a legacy of richly aromatic Petite Sirahs, voluptuous in the mouth, jam, dark berry fruit, high tannin and black pepper. A big wine.
- ☐ **2009 Château Malescasse Haut Medoc** \$30
44% Cabernet Sauvignon, 47% Merlot, 3% Cabernet Franc, 6% Petit Verdot
This rich wine is approaching maturity. Secondary animal aromas, dried fruit and richness are showing well, allowing this ripe wine to shine. The warm 2009 vintage comes out in the density and the dusty tannins. This is ready to drink. 13.5% alcohol by volume
- ☐ **2010 Bodegas Zugoer Belezos Rioja Reserva** \$19
95% Tempranillo, 5% Mazuelo & Graciano
Bodegas Zugoer in La Rioja Alavesa was founded in 1987 by the young enologists, Eduardo Gomez and Isabel Bernardo, who were determined to set up a modern winery based on old wine-making traditions. Their Reserva is elegant and aromatic. The wine boasts great fruit, spice as well as earthy nuances.

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